



KING VALLEY WINEMAKERS

## Pizzini Il Soffio Prosecco 2023

### *Tier 1 Sparkling Italians*

*Il Soffio is Italian and loosely translates to The Breath. This name comes from a cooling summer breeze that sweeps through the King Valley during vintage that we call the King Valley Doctor.*

### TECHNICAL INFORMATION

Varietal percentage: 100% Prosecco  
Picked: March 2023  
Area harvested: NA

Yield: 4500L/Ha  
Average brix: 20

### VARIETY INFORMATION

Prosecco: dry, lemony, and bubbling, is Italy's answer to refreshing, well-made, sparkling wine. Created from Prosecco grapes in the northern Veneto region of Italy in the foothills of the Alps; We plant Prosecco on the cool King Valley floor. Prosecco is light, affordable & fun.

### VINTAGE 2023

Probably one of our most challenging vintages for some time. It was very cold and wet for most of the growing season, causing our soils to be wet and soggy. There were even springs developing at some points in the middle of the vineyard which resulted in a few bogged tractors requiring some clever problem solving. The cold and wet also gave rise to high disease pressure and we are very thankful our team looked after the vines so well, protecting the crops from downy mildew. Thankfully the summer arrived late in December and dried out the vineyards allowing us to still produce some great wines in a very challenging year.

### VINIFICATION

The grapes were hand harvested from our river flat vineyard and whole bunch pressed. The pressed juice sat for 12 hours and then the free run juice was racked off to a stainless tank. Fermentation started with wild yeast which helps to develop length and complexities, we then added a commercial yeast to finish fermentation, maintaining cool temperature of fourteen degrees Celsius. Once dry the base wine had the lees stirred once a week for four months prior to bottling to give more texture and complexity to the back palate. To create the fizz the wine went through a second fermentation in pressurised tanks, known as the "Charmat method", this process took about four weeks, after which time the wine was bottled, ready to drink.

### MATURATION

Fermentation vessel: Stainless steel  
Type & percentage of oak used: Nil

Fining agent: Milk products  
Filtration: Sterile

### THE WINE

This wine is a light straw colour with lime hues. On the nose there are lemon, lime and jasmine aromas. Subtle yeasty characters add complexity, with brioche and nutty notes. The palate is zesty with a sherbet, lemon and lime acidity and a creamy mouthfeel. The wine has lovely length and softness with a dry finish.

### FINAL ANALYSIS

Alcohol: 11.2% alc/vol  
Acid: 5.87g/L  
pH: 3.35

Residual sugar: 7g/l  
Bottled: February 2024  
Released: April 2024



[www.pizzini.com.au](http://www.pizzini.com.au)

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